

Baked Pasta with Beef, Bacon, and Cheddar - A Cheesy, Hearty Casserole

Baked Pasta with Beef, Bacon, and Cheddar



OVEN
375°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 pound pasta of your choice (penne, rigatoni, shells)

1 pound ground beef

6 strips of bacon, cooked and crumbled

2 cups shredded cheddar cheese, divided

1 can (14 oz) diced tomatoes

1 can (8 oz) tomato sauce

1 teaspoon garlic powder

1 teaspoon onion powder

Salt and pepper, to taste

$\frac{1}{2}$ cup breadcrumbs

2 tablespoons butter, melted

Fresh parsley, for garnish

Optional Add-Ins & Swaps:

Use smoked gouda or mozzarella for a different cheese blend

Stir in cooked veggies like spinach, mushrooms, or bell peppers

Add a splash of hot sauce or crushed red pepper for heat

Swap ground beef for ground turkey or sausage

Instructions:

Preheat ovenSet oven to 375°F (190°C) and grease a 9x13-inch baking dish.

Cook the pastaBoil pasta to al dente according to package instructions. Drain and set aside.

Brown the beefIn a large skillet over medium heat, cook ground beef until browned. Drain any excess fat.

Add tomato baseStir in the diced tomatoes, tomato sauce, garlic powder, onion powder, salt, and pepper. Simmer for 5 minutes to meld flavors.

Combine the bakeIn a large bowl, mix together the cooked pasta, beef mixture, crumbled bacon, and 1 cup of cheddar cheese.

Assemble the dishPour the mixture into the prepared baking dish. Top with remaining 1 cup cheddar cheese.

Add breadcrumb toppingIn a small bowl, mix breadcrumbs with melted butter. Sprinkle evenly over the top.

BakeCover with foil and bake for 20 minutes. Remove foil and bake for an additional 10 minutes, until cheese is melted and bubbly and the top is golden.

Garnish and serveLet rest for 5 minutes. Sprinkle with fresh parsley and serve hot.

Tips for Success:

Cook pasta al dente to prevent it from getting mushy in the oven.

For crispier bacon, cook until deeply browned and let cool on paper towels before crumbling.

Let the casserole rest before serving-this helps everything set for cleaner scooping.

Want extra crunch? Add a handful of crushed Ritz crackers or cornflakes to the breadcrumb topping.

Serving Suggestions & Pairings:

Dorito Casserole if you're serving a crowd with big appetites

Chicken Enchiladas for a two-casserole dinner party

DIRECTIONS

1. Preheat oven: Set oven to 375°F (190°C) and grease a 9x13-inch baking dish.
2. Cook the pasta: Boil pasta to al dente according to package instructions. Drain and set aside.
3. Brown the beef: In a large skillet over medium heat, cook ground beef until browned. Drain any excess fat.
4. Add tomato base: Stir in the diced tomatoes, tomato sauce, garlic powder, onion powder, salt, and pepper. Simmer for 5 minutes to meld flavors.
5. Combine the bake: In a large bowl, mix together the cooked pasta, beef mixture, crumbled bacon, and 1 cup of cheddar cheese.
6. Assemble the dish: Pour the mixture into the prepared baking dish. Top with remaining 1 cup cheddar cheese.
7. Add breadcrumb topping: In a small bowl, mix breadcrumbs with melted butter. Sprinkle evenly over the top.
8. Bake: Cover with foil and bake for 20 minutes. Remove foil and bake for an additional 10 minutes, until cheese is melted and bubbly and the top is golden.
9. Garnish and serve: Let rest for 5 minutes. Sprinkle with fresh parsley and serve hot.
10. Tips for Success: Cook pasta al dente to prevent it from getting mushy in the oven.
11. For crispier bacon, cook until deeply browned and let cool on paper towels before crumbling.
12. Let the casserole rest before serving-this helps everything set for cleaner scooping.
13. Want extra crunch? Add a handful of crushed Ritz crackers or cornflakes to the breadcrumb topping.

14. Serving Suggestions & Pairings: Pair this dish with:
15. Dorito : Casserole if you're serving a crowd with big appetites
16. Chicken : Enchiladas for a two-casserole dinner party
17. Sheet : Pan Quesadillas to keep the comfort food train rolling
18. A chilled glass of : Blueberry Lemonade for a refreshing balance
19. Chocolate : Chip Cookie Bites for dessert-because cheesy dinner deserves a sweet reward
20. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days
21. Reheat: Microwave individual portions or reheat in the oven at 350°F
22. Freeze: Freeze baked or unbaked casserole (without breadcrumb topping) for up to 2 months. Add topping before baking
23. More Recipes You'll Love: If you love this kind of bold, cheesy comfort food, try:
24. Dorito : Casserole
25. Chicken : Enchiladas

TIPS FOR SUCCESS

Cook pasta al dente to prevent it from getting mushy in the oven.

For crispier bacon , cook until deeply browned and let cool on paper towels before crumbling.

Let the casserole rest before serving-this helps everything set for cleaner scooping.

Add a handful of crushed Ritz crackers or cornflakes to the breadcrumb topping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-pasta-with-beef-bacon-and-cheddar-a-cheesy-hearty-casserole/>